

Amendments to the Claims:

This listing of claims will replace all prior versions and listings of claims in the application:

Listing of Claims:

1. (Previously Presented) A composition comprising:
a pastry product at least partially coated with a substantially clear coating composition comprising a starch component and a film forming agent comprising corn dextrin, wherein the composition provides at least a partial moisture barrier on the pastry product, and wherein the pastry product comprises wheat flour.
2. (Previously Presented) The composition of claim 1, wherein the starch component comprises a modified wheat starch, and wherein the coating composition is invisible on the pastry substrate.
3. (Previously Presented) The composition of claim 1, wherein the coating composition comprises a slurry and wherein the pastry product comprises a low moisture content dough.
4. (Previously Presented) The composition of claim 3, wherein the slurry is applied to the pastry product at a temperature of from about 40°F to about 100°F and the coating composition provides a moisture barrier on the pastry product where the coating composition is applied to the pastry product.
5. (Original) The composition of claim 3, wherein the slurry comprises from about 5% to about 70% slurry solids.

6. (Original) The composition of claim 5, wherein the slurry comprises from about 30% to about 55% slurry solids.
7. (Previously Presented) The composition of claim 1, wherein the coating composition comprises:
 - from about 20% to about 100% starch component;
 - from about 5% to about 75% film-forming agent;
 - from about 0% to about 10% leavening system;
 - from about 0% to about 30% sweetener; and
 - from about 0% to about 3% stabilizer.
8. (Original) The composition of claim 7, wherein the starch component comprises wheat starch.
9. (Original) The composition of claim 8, wherein the wheat starch comprises a modified wheat starch.
10. (Original) The composition of claim 9, wherein the wheat starch comprises an oxidized, substituted modified wheat starch.
11. (Currently Amended) The composition of claim 7, wherein the film-forming agent coating composition comprises from about 20% to about 40% corn dextrin.
12. (Previously Presented) The composition of claim 11, wherein the corn dextrin is less than about 32% soluble in about 77°F water.

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13. (Previously Presented) The composition of claim 11, wherein the corn dextrin is less than about 15% soluble in about 77°F water.

14. (Original) The composition of claim 7, wherein the leavening system comprises:
from about 0% to about 5% sodium acid pyrophosphate; and
from about 0% to about 5% sodium bicarbonate.

15. (Original) The composition of claim 7, wherein the sweetener comprises granulated sugar.

16. (Previously Presented) The composition of claim 1, wherein the substantially clear coating composition further comprises water, thereby forming a slurry and the coated toaster pastry has a slurry pickup of from about 5% to about 30% of slurry on the pastry product after coating.

17. (Currently Amended) A composition comprising:
a pastry substrate comprising wheat flour, wherein the pastry substrate is at least partially coated with a coating composition comprising:
from about 20% to about 100% starch component;
from about 5% to about 75% of a corn dextrin;
from about 0% to about 10% of a leavening system;
from about 0% to about 30% of a sweetener; and
from about 0% to about 3% of a stabilizer;
wherein the coating composition provides at least a partial moisture barrier on the pastry product upon thermal processing.

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18. (Previously Presented) The composition of claim 17, wherein the coating composition is substantially clear upon thermal processing.

19. (Original) The composition of claim 18, wherein the starch component comprises a wheat starch.

20. (Original) The composition of claim 19, wherein the wheat starch comprises an oxidized, substituted modified wheat starch.

21. (Previously Presented) The composition of claim 20, wherein the corn dextrin comprises a low-solubility corn dextrin.

22. (Original) The composition of claim 17, wherein the leavening system comprises:
from about 0% to about 5% sodium acid pyrophosphate; and
from about 0% to about 5% sodium bicarbonate.

23. (Original) The composition of claim 17, wherein the sweetener comprises granulated sugar.

24-34. (Cancelled).

35. (Previously Presented) A composition comprising:
a toaster pastry derived at least in part from wheat at least partially coated with a clear coating slurry comprising from about 40% to about 60% wheat starch, from about 20% to about 40% corn dextrin, from about 0.5% to about 2.5% sodium acid pyrophosphate, from about 0.5% to about 2.5% sodium bicarbonate, from about 10% to about 20% granulated sugar, and from

about 0% to about 3% stabilizer, wherein the clear coating slurry forms a substantially clear, at least partial moisture barrier on the surface of the toaster pastry upon thermal processing.

36. (Previously Presented) The composition of claim 35, wherein the clear coating, upon thermal processing, forms a moisture barrier on a portion of the surface of the toaster pastry having the clear coating slurry applied to it.

37. (Original) The composition of claim 36, wherein the stabilizer comprises xanthan gum.

38. (Original) The composition of claim 37, wherein the clear coating slurry comprises about 50% wheat starch, about 32% corn dextrin, about 1.8% sodium acid pyrophosphate, about 1.2% sodium bicarbonate, about 14% granulated sugar, and about 0.15% xanthan gum.

39. (Original) The composition of claim 35, wherein the wheat starch comprises an oxidized and substituted wheat starch having a substitution level of about 0.1%.

40. (Original) The composition of claim 38, wherein the wheat starch comprises an oxidized and substituted wheat starch having a substitution level of about 0.1%.

41. (Original) The composition of claim 35, wherein the clear coating slurry has a viscosity of from about 8 to about 40 seconds as measured by the Stein viscosity method.

42. (Original) The composition of claim 40, wherein the clear coating slurry has a viscosity of from about 8 to about 40 seconds as measured by the Stein viscosity method.

43. (Currently Amended) The composition of claim 17, wherein the coating composition provides a moisture barrier where the coating composition [[is]] has been applied to the pastry substrate.

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44. (Previously Presented) The composition of claim 43, wherein the coating composition is substantially clear.

45. (Previously Presented) The composition of claim 43, wherein the starch component comprises wheat starch.

46. (Previously Presented) The composition of claim 45, wherein the wheat starch comprises an oxidized, substituted wheat starch.

47. (Previously Presented) The composition of claim 46, wherein the corn dextrin comprises a low-solubility corn dextrin.

48. (Previously Presented) The composition of claim 35, wherein the stabilizer comprises xanthan gum.

49. (Previously Presented) The composition of claim 48, wherein the wheat starch comprises an oxidized and substituted wheat starch having a substitution level of about 0.1%.